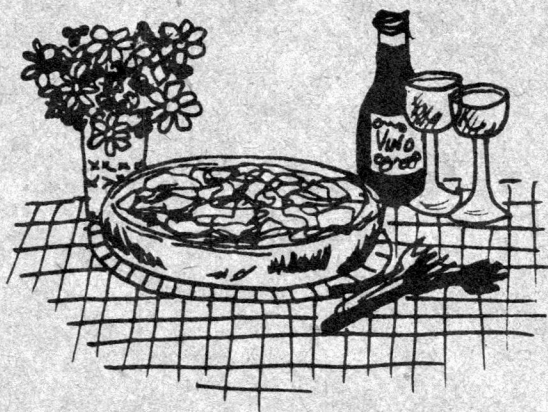


CHICAGO STYLE DEEP DISH PIZZA MAKER^{T.M.}

RECIPES



SASSAFRAS ENTERPRISES, INC.
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DRAWINGS BY DENICE BECK

THE UNAUTHORIZED HISTORY OF PIZZA:

In an attempt to record the definitive history of pizza, our researchers have discovered a most unique situation... there appear to be as many theories about pizza as there are of awful frozen brands in the grocery freezer.

It has been said that on St. Patrick's day, all Chicagoans are Irish. On Columbus day all New Yorkers are Italian. On election day, the same politician can be Polish, Jewish, Greek or Oriental — depending on which precinct he or she is in. By the same thinking, every ethnic group has laid claim to the invention of Pizza.

THE ITALIAN THEORY:

One day an Italian baker was gazing out of his window while pondering what to do with his excess bread dough.

Just then a lovely young woman came past his window carrying a large basket of fresh, ripe tomatoes.

"What wonderful tomatoes" he thought to himself.



Suddenly, she tripped and crushed her basket of tomatoes. The concerned baker rushed to her aid, and, in a flash of genius, he realized exactly what he would do with her tomatoes and his dough!



THE CHINESE THEORY:

Pizza was merely an insignificant step in the development of egg roll. When Chinese vegetables and shrimp are baked on top of a thin egg dough, they dry out. Inscrutably, they remain moist if rolled up inside of the dough.



THE RUSSIAN THEORY:

During the Stalinist period, square loaves of bread were denounced as bourgeois vestiges and were banned. Round, flat loaves of black bread were topped with sour cream and caviar, thus creating the first pizza. Soon however, the caviar was to be eaten only by those in power.



THE GREEK THEORY:

In fact, Socrates was unwilling to drink the hemlock. He insisted that it be blended in with a special concoction of bread, tomato sauce, olive oil, cheese and anchovies (the anchovies were to disguise the taste of the hemlock). This recipe survives to this day in many types of frozen pizza. We're not sure which ones!



THE JEWISH THEORY:

Toward the end of their flight from the Pharaoh, Moses overheard one of his followers exclaim, "Oy! am I tired of this plain unleavened bread" (matzo).

Thereafter, said, "Not to put cheese top."



another follower worry. We can add tomato on

You don't have to be Jewish to eat pizza!

SEASONING YOUR PAN!

1. Wash thoroughly with soap and water.
2. Wipe pan dry.
3. Pour a $\frac{1}{8}$ " layer of cooking oil into the pan.
4. Evenly distribute one tablespoon of salt over oil.
5. Bake at 300° for one hour.
6. Pour out oil and wipe clean with a towel.
7. Once seasoned, this pan need never be washed — just wiped clean with a towel after each use. If washed — dry thoroughly.

Heavy gauge tinned steel produces an excellent even heating surface. The more often you use this pan, the better it will get.

KNEADING DOUGHS:

Use a simple motion. When the dough has formed a ball shape in the bowl, place it on a lightly floured dough cloth. Fold the dough over toward yourself — pressing down and away with the heel of your hand. Turn the ball a $\frac{1}{4}$ circle and repeat. Add flour sparingly if the dough gets sticky.



Dough - Basic Recipe:

Ingredients:

- 4 cups all purpose flour
- 2½ teaspoons sugar
- 1 teaspoon salt
- 1 package active dry yeast
- 1 cup lukewarm water
- 2 tablespoons olive oil

Thoroughly stir flour, sugar and salt in a bowl.



Dissolve yeast in lukewarm water and add to flour mixture. Stir again and then add olive oil. Stir until the dough begins to form a ball in the bowl.

Place the ball of dough on a lightly floured dough cloth and knead for 8-10 minutes.



Place dough in a greased bowl, cover and let rise in a warm, draft free place until doubled in size. Punch down and knead dough again. Allow dough to rise an

additional twenty minutes.

Doughs - Jon's CHEESE + ONION Dough!

Ingredients:

- 4 1/2 cups all purpose flour
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 whole egg
- 3 egg yolks
- 1/2 cup melted butter
- 1/2 cup dehydrated onion
- 2/3 cup grated romano or parmesan cheese
- 1 package active dry yeast
- 2/3 cup lukewarm water

Dissolve yeast in lukewarm water. Mix flour, salt and sugar in a large bowl. Combine yeast and flour mixture and stir thoroughly. Add eggs and melted butter and mix until dough forms a ball-shape in the bowl. Add flour sparingly if dough is sticky.

Knead in cheese and onions and knead entire mixture for 8-10 minutes on a lightly floured dough cloth. Place in greased bowl and cover. Allow to stand in a warm, draft-free place until doubled in size.

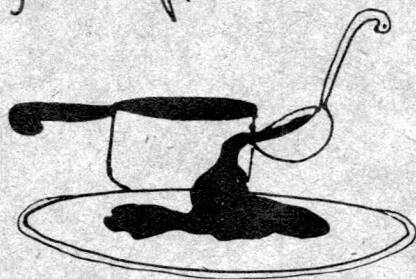


SAUCE - BASIC TOMATO SAUCE:

Ingredients:

- 3 1/2 cups canned Italian-style plum tomatoes (drained).
- 1 8oz can tomato sauce
- 1/2 teaspoon oregano
- 1/4 teaspoon garlic salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1 bay leaf
- 1 1/2 Tablespoons olive oil
- 1 cup chopped onions

Sauté onions in olive oil over medium heat until transparent. Add remaining ingredients (except oregano), stirring well. Simmer uncovered for 45 minutes, stirring occasionally. Add oregano and continue cooking for 15 minutes. Remove bay leaf. Sauce is now ready to spread over pizza.



PUTTING IT ALL TOGETHER -

Basic ingredients for a single or double crust pizza:

Ingredients:

1 batch dough*

1 to 1 1/2 lbs mozzarella cheese }
1/2 lb romano or parmesan } grated
cheese (or combination)

1 batch basic tomato sauce
Embellishments (optional)

Anchovies

Sausage

Pepperoni

Salami

Ground beef

Mushrooms

Green peppers

Onions

Black or green olives

Shrimp

Eggplant

Cheeses

Tomatoes

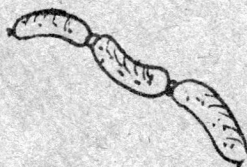
Zucchini

Bacon

Capers

Mussels

Prosciutto

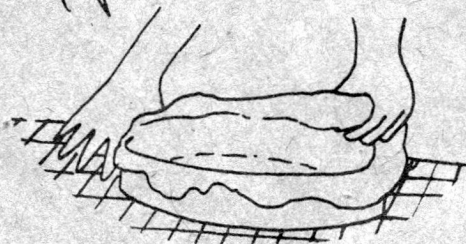


* Note: The double crust pizza requires doubly thin layers of dough. Use one half the batch for each layer.

PUTTING IT ALL TOGETHER —

Pizza Construction: Building a Deep Dish Pizza:

- ① Roll out dough to form a circle slightly larger than the size of the pan. Place dough in pan — packing excess dough to sides of pan.



- ② Layer in mozzarella cheese, sausage, mushrooms (or other preferred embellishments) and then add tomato sauce. Sprinkle on another layer of cheese (including parmesan and/or romano).

- ③ Bake in a preheated oven at 450° for 25 minutes or until crust is golden brown.

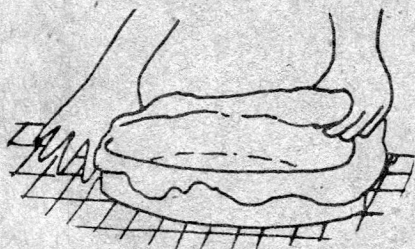


PUTTING IT ALL TOGETHER —

ADVANCED PIZZA CONSTRUCTION

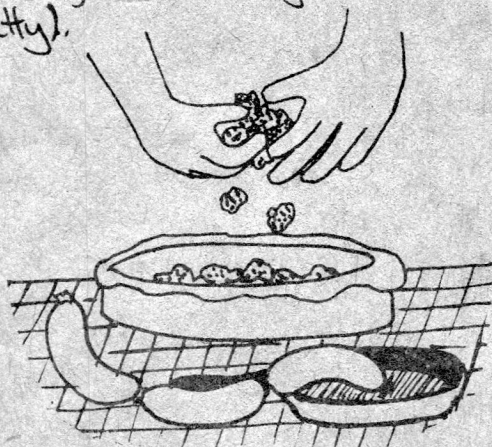
THE INCREDIBLE CHIKAGO-STYLE DOUBLE CRUST DEEP DISH PIZZA (A REAL MOUTHFUL):

- ① The bottom crust should be this. Place dough in the pan with it overlapping the edges of the pan.

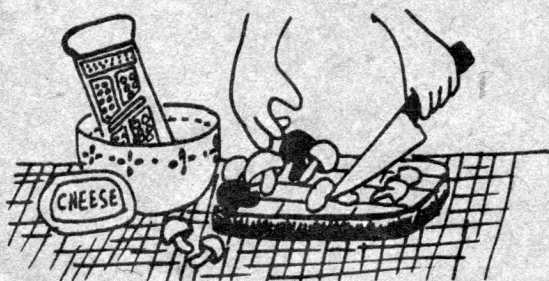


- ② Add a layer of shredded mozzarella cheese. Save 20% of this cheese for the top layer.

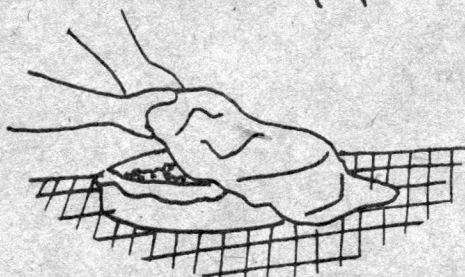
- ③ Now add a layer of sausage (pre-cooking the sausage will make it less fatty).



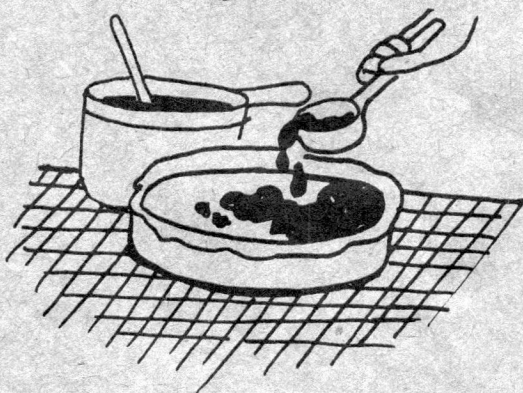
- ④ Add mushrooms or other favorite embellishments as the next layer.



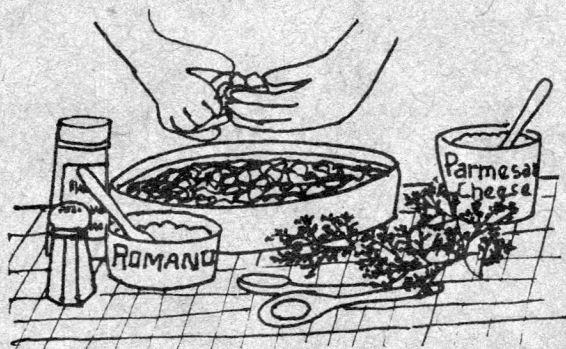
- ⑤ Another layer of dough is added to form the second crust. Pinch both layers of dough together and pack excess to insides of pan.



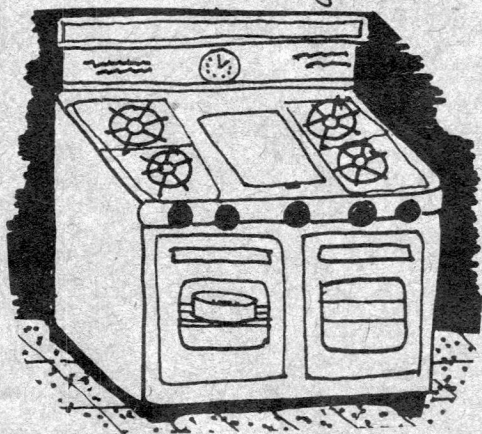
- ⑥ Spread tomato sauce over entire second layer.



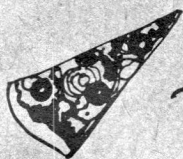
- ⑦ Now add grated parmesan, romano and mozzarella cheese and season to taste.



- ⑧ Place on middle rack of oven and bake at 500° for 25-30 minutes or until crust is golden brown.



- ⑨ Allow your masterpiece to cool for a few minutes before cutting.



BUON APPETITO



VARIATIONS:

One of the marvelous things about double crust pizza is that the two layers of dough seal in the flavor and moisture.

This allows the use of many ingredients which would normally dry out when placed on top of a conventional pizza. For example, seafood's and fresh vegetables. Be inventive! Try a whole wheat crust or a quiche-type dough.



SHORT-CUTS:

If you are lazy, or in a hurry, there are many good pre-made frozen doughs which can be purchased at your local grocer. Frozen french bread doughs are particularly good.

Those who own food processors should consult their instruction booklets for speedy methods of making dough, grating cheeses and chopping or slicing vegetables.

